

## Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **73**
- SRM **4**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (74.4%)	81 %	4
Grain	Pszeniczny	1 kg (16.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Acid Malt	0.05 kg (0.8%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	15 min	17 %
Boil	Pacific Jade	15 g	15 min	13 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Waimea	25 g	5 min	17 %
Boil	Pacific Jade	25 g	5 min	13 %
Boil	Rakau (NZ)	25 g	5 min	9.5 %
Aroma (end of boil)	Waimea	15 g	0 min	17 %
Aroma (end of boil)	Pacific Jade	15 g	0 min	13 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	9.5 %
Whirlpool	Waimea	15 g	30 min	17 %
Whirlpool	Pacific Jade	15 g	30 min	13 %
Whirlpool	Rakau (NZ)	15 g	30 min	9.5 %

Dry Hop	Waimea	30 g	3 day(s)	17 %
Dry Hop	Pacific Jade	30 g	3 day(s)	13 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis